

## JOHNSON COUNTY WASTEWATER

### Food Service Facilities

<b>Best Management Practices (BMP's) for Maintaining Exterior Grease Interceptors</b>		
<b>BMP</b>	<b>Reason For</b>	<b>Benefits to Food Service Facility</b>
<p>Witness all grease interceptor cleaning/maintenance activities to ensure the grease interceptor is in proper operating condition.</p>	<p>Grease interceptor pumpers may take shortcuts. The establishment manager is responsible for making sure that the cleaning complies with the requirements of the Johnson County Sewer Use Code.</p>	<p>The facility will ensure it is getting value for the cost of cleaning the grease interceptor. Otherwise, the establishment may be paying for cleaning more often than necessary.</p>
<p>Clean grease interceptors routinely.</p>	<p>Grease interceptors must be cleaned a minimum of every 90 days to ensure that grease accumulation does not cause the interceptor to operate poorly (unless a variance has been approved).</p> <p>The cleaning frequency is a function of the type of facility, the size of the interceptor, and the volume of flow discharged by the facility.</p>	<p>Routine cleaning will prevent plugging of the sewer line between the food service facility and the sanitary sewer system. If the line plugs, the sewer line may back up into the facility, and the business will need to close until someone is hired to unplug it.</p>
<p>Keep a maintenance log.</p>	<p>The maintenance log serves as a record for the interceptor. It is required by the Johnson County Sewer Use Code to ensure that grease interceptor maintenance is performed on a regular basis.</p>	<p>The maintenance log can help the facility optimize cleaning frequency to reduce cost.</p>